



Competition held in association
with the Craft Guild of Chefs



FINISHING TOUCHES

PROMOTING
CULINARY TALENT

2019



2018 Best in Show winner
Filled and covered
sponge
Jean Potter, HCL Ltd



10th - 11th July 2019
Hilton
Birmingham
Metropole

Finishing Touches is a culinary salon organised by LACA in association with the Craft Guild of Chefs. Now in its 12th year the competition is aimed at all levels of staff employed in any aspect of education catering capable of producing excellent craft pieces. It provides entrants with the opportunity to show off their skills which would not normally be seen during their everyday profession.

The Finishing Touches Display Salon will take place during the LACA Main Event on Wednesday 10th and Thursday 11th July at the Hilton Birmingham Metropole.

Display Static Classes:

- ★ **50% Fruit Dessert**
- ★ **Biscuits**
- ★ **Cake Suitable for Special Diet**
- ★ **Cheesecake**
- ★ **Chocolate Truffles**
- ★ **Cupcakes**
- ★ **Decorated Celebration Cake**
- ★ **Decorated Novelty Cake**
- ★ **Doughnuts**
- ★ **Filled and/or Covered Sponge, Gateau or Cake**
- ★ **Floral Sugarcraft Display Piece**
- ★ **Individual Fruit Tarts**
- ★ **Sculpted or Carved Cake**
- ★ **Sweet Macaroons**
- ★ **Tray Bake**

Please read through the criteria for each class carefully as there have been some changes made in some categories.

The criteria for each category has been set by the Craft Guild of Chefs and are explained in detail over the next few pages. Senior members of the Craft Guild of Chefs will judge the entries and certificates of entry will be awarded to all entrants. Gold, Silver and Bronze certificates will be awarded to those who achieve the highest standards and a Best in Class will be picked in each category as well as a Best in Show from all categories.

At the back of this booklet we have given you some helpful information to consider when preparing your display entries.

We look forward to receiving your entries by 24th May and to seeing your work on display in July.

I cannot believe a year has passed since our last Finishing Touches salon and here we are again sending out the schedule. Having headed up the judging panel now for 10 years I am still pleased to see some of the same faces coming back year after year, but also a wealth of new competitors trying their hand at winning one of the Best in Class trophies.

I am always trying to keep a fresh approach to the event and like last year I have shaken up the categories again. This year sees the arrival of Doughnuts and Sweet Macaroons to the schedule. Last year's new category of Sculptured Cakes saw only a couple of entries but I have left it in so hopefully this year we'll get some additional entrants with amazing display items.

Please read the criteria carefully for each class, I have

Dear LACA colleagues

Finishing Touches is firmly established as the key opportunity for school caterers to show their culinary talents and for their skills to be judged by the Craft Guild of Chefs against national standards.

LACA is rightly proud of the high quality of entries in the competition and in seeing the progressive rise in entries to over 200 in recent years across the range of categories, showing the passion in our industry for craft skills among our staff.

All Finishing Touches entries will be displayed in one room at the hotel so delegates and visitors will be able to view the spectacular talent of school caterers during the Main Event in July.

There are two new classes introduced this year – sweet macaroons and doughnuts - each of which will highlight the different skill sets from cake baking and decorating, floral sugarcraft and cakes for special diets. There really is something for everyone to try their hand at, a great way to showcase the talent across our profession.

The Best in Show winner, chosen from all Best in Class entries, will be invited to join the judging panel for next year's Finishing Touches competition as part of their prize.

We hope to see an increase in the number of entries again this year, showcasing the profile of school catering which has never been higher and a great way to display the talents within our industry.

Good luck and I look forward to seeing your entries on display in July

Michael Hales
LACA National Chair

made a few amendments which will hopefully give you clearer guidance on what is and is not permitted. Please feel free to contact the organisers with any question you have and I'll be happy to respond, remember if in doubt ask.

Leslie Herbert, will be back as lead judge in the Sugar Craft arena and once again hosting a Question and Answer session on the Wednesday afternoon - an event not to be missed if you'd like some guidance on improving your skills from this very talented lady. Let's make this year an outstanding one for entries and good luck to everyone.

Enjoy your cooking!!!!

Steve Munkley, Craft Guild of Chefs

Entry Criteria

50% Fruit Dessert

This class will be looking for four plated portions of a creative dessert that would be served to students; it must consist of a minimum of 50% fruit in its content. The fruit used can be fresh, dried, frozen or canned. The remaining ingredients are the choice of the competitor, but must not contain any nuts or pastry. This class will be tasted and the use of fresh fruits not in season in July will be discouraged.



Biscuits

Six pieces each of four different varieties of biscuits served on a single platter no larger than 40cm x 40cm.

The judges will be looking for a variety of textures, shapes and flavours. All six pieces of biscuit made in that variety are to be uniform in size and shape. The biscuits will be tasted.



Cheesecake

The judges will be looking for an 8-12 portion cheesecake, which will be served as a whole cake; it can be of any shape and decorated appropriately. The cheesecake may consist of a baked or set mixture with any flavour or filling of the competitor's choice, but no nuts are to be used, however coconut will be permitted. A precise recipe, description and list of allergens for the cheesecake will need to be displayed next to the exhibit. This dish will be tasted.



Chocolate Truffles

Four varieties of classic chocolate truffle with four pieces of each are required for presentation on a suitable platter (16 pieces in total). The marking criteria will take into consideration the use of chocolate mediums, types of filling, textures, uniformity of each piece and final presentation.



Cake suitable for special diet

Competitors are required to prepare an 8-10 portion whole cake, suitable to be served to children who have either gluten or dairy intolerance or both. A recipe card is required to be presented next to the cake listing all the ingredients used. This class will be tasted.



Cupcakes

To present a selection of 4 varieties, 2 of each variety of cupcakes (8 in total) to the competitor's choice. Guidelines: Perfectly executed cupcakes that are pleasing in appearance, texture and taste, and practical to eat. Not to include fresh cream. Title and description of dish to be provided. This class will be tasted.



Decorated Celebration Cake

A celebration cake can be any shape with a maximum display area of 40cm x 40cm. Coated with rolled fondant, sugar paste, or royal icing. Dummy bases may be used. Decoration of competitor's choice, but no non edible material may penetrate the coating of the cake. Wired flowers may be placed on the cake, but the stems must not be inserted into the coating. Cakes must be presented on suitable boards.

Please note: the display day for this class is Wednesday, entries will be judged on Thursday. See point 9 in the rules and guidelines.



Decorated Novelty Cake

A novelty cake, any shape coated with any decorative medium, having a maximum display area 45cm x 45cm. The cake will be cut and tasted. Marking criteria will take into account serving and eating quality of the cake, creativity, visual impact and skills used. No artificial decoration (that is wires, cocktail sticks, posy picks, lolly sticks etc) may penetrate the coating, but may be used in the piece.



Entry Criteria

NEW FOR 2019 - Doughnuts

Two pieces each of four different types of doughnut are required. The same dough may be used but finishing styles must be different. The judges will be testing the texture of the dough, the flavours and tastes of the finished doughnuts and looking carefully for consistency between the pieces.



Filled and/or Covered Sponge, Gâteau or Cake

To present a sponge or cake of competitors choice no larger than 30cm. Filled and/or covered with butter cream or chocolate. Seasonal fruits to be used, either in the filling or as decoration. A cake/sponge suitable for afternoon snack. Title and description of dish to be provided. Please note: not to include fresh cream.



Floral Sugarcraft Display Piece

A sugar floral arrangement is required, either plant or bouquet with a maximum display area 30cm x 30cm. The marking criteria will include construction of the flowers, creativity in presentation, wiring/taping skills, as well as the visual impact of the exhibit. Artificial decoration including wires, ribbon and containers or display material may be used.

Please note: the display day for this class is Wednesday, entries will be judged on Thursday. See point 9 in the rules and guidelines.



Individual Fruit Tarts

Three varieties of tart, two pieces of each (six individual pieces in total) are required for presentation. The marking criteria will take into consideration the use of seasonal fruits, any reduction of sugar in the finished tart and a variety of base and filling mediums used. This will be a tasted class and a detailed menu and recipe description to be displayed with the pieces for judges to review.



Sculpted or Carved Cake

A cake assembled, cut or carved into a novelty shaped celebration cake. This can be coated and decorated using any edible medium. No dummy cakes or visible artificial non-edible decoration allowed. The cake may be cut to ensure the construction is edible. Internal supports or doweling armature are permitted but must not be visible before the cake is cut. Maximum display area 50cm x 50cm. Useful information: the cake may be baked in any shaped tin but must be assembled/cut/carved to form another shape. Avoid using crispy cake or large quantities of sugar paste to build up the shape. The cake will be cut but not tasted, marks will be deducted for excessive coating or if the cake is not suitable for serving. Avoid over decoration of the board - work on decorating the cake, visual impact and creativity.



NEW FOR 2019 - Sweet Macaroons

Four pieces each of four different types of sweet macaroon are required using different colours and flavours of fillings. The judges will be looking at the workmanship of the pieces checking for identical shape and size, the taste of the fillings and crunch factor. This class will be tasted and a description of the pieces required.



Tray Bake

Suitable for morning or afternoon snack, lunch or dessert, tray bakes can be eye-catching, creative and innovative. Whether it's a rocky road or brownie, a bakewell slice or a unique flapjack or energy bar. The bake needs to be represent 8 portions and can be either presented cut in to 8 portions or left whole with 2 portions cut for tasting. The title and brief description of dish to be provided. This class will be tasted.



Rules and Guidelines

1. Entries can be made online at www.laca.co.uk and must be received no later than Friday 24th May 2019. Alternatively email a copy of the form to laca@dewberryredpoint.co.uk or post to LACA Finishing Touches, PO Box 461, Riverbridge House, Dartford, Kent DA1 9PP
2. Finishing Touches is an extremely popular feature of the LACA Main Event and space for entries is limited. Unfortunately each year a number of participants register for the competition and fail to display on the day. This year, cancellations can be made until 5pm on Friday 5th July. After this date, organisers will presume that the entry will be submitted and, should a participant not present an entry on the day, a charge of £10 will be invoiced to the manager's address after the competition.

Organisers will monitor entries as they are received and once a class is full, will advise the entrant of this and suggest a possible switch to an alternative class or to go onto a waiting list should there be a cancellation in their preferred class, which may not be confirmed until the deadline for cancellations.

3. On arrival please report to the Finishing Touches registration desk where you will be directed to your display table. The registration desk will be open from 8am on Wednesday 10th and Thursday 11th July.
4. Entry to the salon for celebration and novelty cakes, cheesecakes, sculpted or carved cake, sweet macaroons, cakes for a special diet, cupcake entries, floral sugarcraft display piece and individual fruit tarts will be between 8am and 10am on Wednesday 10th July.
5. Entry to the salon for all other categories will be between 8am and 10am on Thursday 11th July and the area must be clear of all entrants by 10am.
6. There will be an area allocated for finishing dishes in an adjacent room but this will not have any equipment or cooking facilities.
7. Each candidate will have a maximum area for presentation of 60cm x 60cm. Additional cloths and boxes for presentation may be used but only within the allocated space, any impediment of this will render points being deducted.
8. With the exception of the Decorated Celebration Cake and Floral Sugarcraft Display Piece entries – judging of Wednesday's classes will take place from 10am on Wednesday 10th July. Entries received after 10am will still be displayed and judged. We have adjusted the timings on Wednesday to allow for display viewing to begin at 11.30am.
9. Decorated Celebration Cake and Floral Sugarcraft Display Piece entries should be brought and displayed on Wednesday 10th but won't be judged until Thursday 11th. This will allow for these popular entries to be on display for the maximum amount of time. If competitors are only attending on Wednesday, arrangements should be made with managers or colleagues to collect the entry on Thursday.
10. Judging of all other static exhibits will take place from 10am on Thursday 11th July by senior members of the Craft Guild of Chefs.
11. All results will be displayed by the exhibits as soon as the judging is complete.
12. Awards will be given when the following standards are achieved:
 - ★ Gold Award 90% or more
 - ★ Silver Award 75% or more

- ★ Bronze Award 65% or more
- ★ Certificate of Merit 55% or more
- ★ A best in class award will be allocated
- ★ A best in show award will be allocated if, in the eyes of the judges one piece exceeds all others

13. **Best in Class Award:**
The Best in Class for each day will be judged and awarded on the relevant display day for that class. Entries received late will be judged and awarded but won't be eligible to be considered for the Best in Class in that category. Therefore we advise that Wednesday entries are displayed on the day of entry.

14. Wednesday's Best in Class certificates and awards will be announced at 4pm. Thursday's Best in Class certificates and awards will be announced at 3.30pm.

The Best in Show entry will be announced on Thursday 11th July at 4pm. All Best in Class competitors are required to attend or send a representative in their place for the Best in Show announcement.

15. With the exception of the Decorated Celebration Cake and Floral Sugarcraft Display Piece entries, Wednesday's entries can be removed from 4pm that afternoon, after the presentation of the Best in Class certificates and no earlier. Any entries not collected will be moved to display tables so they are available to view from 10am on Thursday when Finishing Touches reopens. Thursday's entries can be removed from 3.30pm that afternoon, again after the Best in Class presentations, and no earlier. All entries should be removed no later than 4.30pm on Thursday 11th July; any items left in the room after this time will be removed by the organisers and may be disposed of. Removal of the show pieces and all other items brought for finishing are the responsibility of the entrant.

16. Judges will be available for feed back after judging in the salon area.

Important Information

- 1 Read and re-read the schedule and rules as there have been changes this year.
- 2 If tasted, remember to serve fresh.
- 3 Think about textures and colours.
- 4 Balance of ingredients on the platter.
- 5 Clean the dish thoroughly before serving.
- 6 Keep all the pieces even in size. Remember to make petit fours just one small single mouthful size.
- 7 Make sure you have tasted your dishes during your practice sessions.
- 8 Ensure the dish is practical for production in a real working environment.
- 9 Ensure the dish is practical for service to the customer and can be eaten with ease.
- 10 Draw up a checklist of equipment and ingredients and use as a guide.
- 11 Allow plenty of time for travel, allowing for delays, parking, access and unloading.
- 12 Always ask judges for feedback, no matter what the result.
- 13 Remember judges are asked for their opinion on the basis of their experience. You may not always agree and it is only their opinion but if collectively they agree you may have to accept to differ. Learn at every opportunity from the feedback.
- 14 Make sure you make use of the finishing area at the venue to present dishes at their best and looking really fresh.

Good luck!

Entry Form Finishing Touches 2019

Manager's Details

Name

Position in Company

Company / Organisation

Membership Number

Address

Postcode

Manager telephone number

Manager email address

Contestant's Details

First Name

Surname

Job Title

Place of work

Workplace Address

Employing Organisation

Contestant telephone number

Contestant email address (This is required so we are able to send pictures after the competition)

Who is main contact for correspondence: Contestant Manager (Please tick appropriate box)

The Contestant named above will enter the following category/categories (Please tick)

- ★ **50% Fruit Dessert**
- ★ **Biscuits**
- ★ **Cakes Suitable for a Special Diet**
- ★ **Cheesecake**
- ★ **Chocolate Truffles**
- ★ **Cupcakes**
- ★ **Decorated Celebration Cake**
- ★ **Decorated Novelty Cake**
- ★ **NEW FOR 2019 - Doughnuts**
- ★ **Filled and/or Covered Sponge, Gateau or Cake**
- ★ **Floral Sugarcraft Display Piece**
- ★ **Individual Fruit Tarts**
- ★ **Sculpted or Carved Cake**
- ★ **NEW FOR 2019 - Sweet Macaroons**
- ★ **Tray Bake**

Timetable of entries:

The following classes will be displayed on 10th July:

Cheesecake
Decorated Celebration Cake (judged Thursday)
Decorated Novelty Cake
Cake for special diet
Cupcakes
Floral sugarcraft display piece (judged Thursday)
Individual Fruit Tarts
Sculpted or carved Cake
Sweet Macaroons

The following classes will be displayed on 11th July:

50% Fruit Dessert
Biscuits
Chocolate Truffles
Doughnuts
Filled and/or covered sponge, gateau or cake
Traybake

Closing date for entries Friday 24th May 2019

Enter online: www.laca.co.uk

Photocopies of this form are acceptable. Please send completed form to:
Finishing Touches, LACA Main Event 2019, PO Box 461 Riverbridge House, Dartford DA1 9PP
Or scan this form and email to laca@dewberryredpoint.co.uk

Confirmation of entry and candidate numbers will be sent by email no later than Friday 15th June.
If you haven't received confirmation by this date, please call the Finishing Touches office on 0845 108 5504 to verify your entry has been received.

